

rice dishes...

Plain Boiled Rice	£2.70
Plain Pilau	£2.75
Chilli Pilau	£2.95
Egg Pilau	£2.95
Garlic Pilau	£2.95
Keema Pilau	£2.95
Nut and Lemon Pilau (N)	£2.95
Mushroom Pilau	£2.95
Onion Pilau	£2.95
Vegetable Pilau	£2.95

naan bread...

Plain Naan (G)	£2.25
Leavened bread made from fine flour	
Garlic Naan (G)	£2.50
With garlic	
Keema Naan (G)	£2.50
With spiced minced meat mix (Chicken & Lamb)	
Peshwari Naan (N) (G)	£2.50
with coconut powder, mango pulp, cream and sultanas	
Tikka Naan (G)	£2.50
With spicy tikka chicken	
Cheese Naan (G)	£2.50
Chilli Naan (G)	£2.50
Garlic Keema Naan (G)	£2.65
Garlic Chilli Naan (G)	£2.65
Garlic Coriander Naan (G)	£2.65

sundries...

Plain Paratha (G)	£2.25
Chapati (G)	£1.20
Poppadom	£0.70
Puree Bread (G)	£0.85
Chips	£2.00
Garlic Chips	£2.60
Spicy Chips	£2.40
Stuffed Paratha (G)	£2.50

Assorted Pickles	Each £0.70
Lime, Mango, Onion and Mint	

Pickle Tray £0.70 each	£2.80
Assorted Drinks (Cans)	Each £0.95
Coke, Diet Coke, Sprite and Orange Fanta	

side dishes...

Sag Paneer	£3.15
Spinach & cheese (G)	
Bindi Bhaji	£3.15
Tender okra, stir fried with herbs & spices	
Aloo Gobi	£3.15
Fresh cauliflower & potatoes cooked with medium spices	
Mushroom Bhaji	£3.15
Fresh mushrooms moistly cooked with onions	
Sag Bhaji	£3.15
Fresh spinach with garlic & onions	
Bombay Aloo	£3.15
Spicy hot potatoes	
Sag Aloo	£3.15
Fresh spinach cooked with potatoes	
Tarka Dall	£3.15
Lentil flavoured with garlic	
Vegetable Bhaji	£3.15
Mixed vegetables cooked with medium spices	
Cauliflower Bhaji	£3.15
Cooked with medium spices	

Set meals...

Curries served with rice or chips in a single container

Chicken Curry Meal	£5.50
Chicken Madras Meal	£5.50
Chicken Vindaloo Meal	£5.50
Chicken Korma Meal (N)	£5.50
Chicken Patia Meal	£5.50
Chicken Bhuna Meal	£5.50
Chicken Dansak Meal	£5.50
Chicken Tikka Masala Meal (N)	£5.70
Curry Sauce, Rice & Chips	£3.95
Curry Sauce & Chips	£3.50



OPENING TIMES

Open from 5.30pm - 11.00pm

7 days a week including all Bank Holidays

COLLECTION & HOME DELIVERY SERVICE

(Delivery Service Available with a Small Charge)

2 Front Street
Great Lumley
DH3 4JD

INDICATORS

(V) = Vegetarian | (N) = Contains Nuts
(G) = Contains Gluten

Our food may contain traces of nuts, dairy, gluten or other allergens. If you suffer from any food allergy or intolerance, please let your server know upon placing your order.



0191 908 2960

www.haveligreatlumley.co.uk

The management reserve the right to change prices and offers without prior notice and also the right to refuse custom.
We cannot accept responsibility for any misprint.



Haveli

Indian Restaurant

Takeaway Menu

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starters...

Onion Bhaji ^(V) ^(G)	£2.95
Light shallow fried onion based snack made with besan flour, fresh egg and cornflour	
Samosa ^(G)	£2.95
Minced lamb or vegetable spices in a strudel pastry	
Chicken Pakora ^(G)	£3.50
Spicy chicken coated in besan flour, mixed with egg and deep fried	
Mixed Kebab	£3.85
Sheek kebab, lamb tikka and chicken tikka cooked in tandoor	
Chef Special Kebab ^(G)	£3.85
Onion bhaji, chicken tikka, sheek kebab	
Tandoori King Prawns	£5.95
Super king prawns cooked in tandoor	
Grilled Garlic King Prawn	£5.95
Super king prawns marinated with garlic and cooked in tandoor	
Kachi Chops	£5.85
Succulent chops in ginger, mint and kashmiri spices	
Chicken Tikka	£3.40
Chicken cooked in tandoor	
Lamb Tikka	£3.95
Lamb cooked in tandoor	
Sheek Kebab	£3.40
With spiced minced meat mix (Chicken & Lamb) cooked in tandoor	
Boti Kebab	£3.95
Strips of lamb tikka stir fried with chunky onions and peppers	
Mirchi ^(prawn)	£3.95
Grilled pepper stuffed with prawn in a medium sauce	
Chicken Tikka Paneer ^(G)	£3.95
Marinated boneless chicken cooked in tandoor with cheese, onion and pepper in a creamy lightly spiced sauce	
Chicken Chat Masala	£3.50
Chicken cooked in a medium creamy sauce, served with puree bread ^(G)	
Garlic Mushroom Chicken	£3.50
In a medium spiced sauce, served with puree bread ^(G)	
Momo ^(chicken) ^(G)	£3.95
Chicken, chilli, coriander snack served wrapped in a light bread	
Bhuna Chicken/Prawn on Puri	£3.50
Chicken or prawn cooked in a medium sauce, served with puree bread ^(G)	
King Prawn Suka	£4.65
Tamarind, garlic, honey, chilli, salt and turmeric, served with puree bread ^(G)	
King Prawn Bhaji	£4.65
King prawn cooked in a medium sauce, served with a puree bread ^(G)	

tandoori specialities...

Chicken Tikka	£6.60
Cubes of chicken with garlic, tomatoes & freshly ground spices. Deliciously medium dry	
Lamb Tikka	£7.95
Cubes of marinated lamb barbecued & cooked with garlic, freshly ground spices, deliciously medium dry	
Kachi Chops	£10.95
Succulent marinated chops in yoghurt, garlic, ginger, mint and kashmiri spices (Spicy Flavour)	
Tandoori Chicken	£6.60
Tender half spring chicken on the bone, marinated in yoghurt & ginger, garlic, lemon juice & spices, cooked in a charcoal tandoori oven, served with a green salad	
Chicken Tikka Shashlik	£6.95
Special pieces of chicken barbecued on skewer with tomatoes, capsicum & onion	
Tandoori Mixed Grill	£9.95
Served with tandoori chicken, tikka chicken, sheek kebab, tandoori king prawn & green salad	
Tandoori Cocktail	£9.95
Chicken tikka, sheek kebab, tandoori king prawn and lamb tikka, served with salad	
Tandoori King Prawn Shashlik	£11.95
Super king prawns barbecued on a skewer with tomatoes, capsicum & onions	
Tandoori King Prawn	£10.95
King prawns marinated in yoghurt, fresh herbs & garlic flavour, grilled over charcoal & served with salad	
Grilled Garlic King Prawn	£10.95
Served with Salad	
Tandoori Thali ^(N)	£13.95
Sheek kebab, tandoori King prawn, tikka chicken, lamb tikka, tikka chicken masala, pilau rice & keema naan ^(G)	

biryani dishes...

Blend of spices fried together with meat and basmati rice, fried egg on top, salad served with a vegetable curry,

Chicken Biryani	£6.95
Lamb Biryani	£7.85
Tikka Chicken Biryani	£7.15
Tikka Lamb Biryani	£7.95
King Prawn Biryani	£8.95
Mixed Biryani	£7.95
Prawn Biryani	£6.95
Vegetable Biryani	£5.95

authentic dishes...

Chicken	£5.45
Lamb	£6.95
Prawn	£5.95
Chicken Tikka	£6.65
Lamb Tikka	£6.95
King Prawn	£9.95
Mixed Curry ^(Chicken, Lamb and Prawn)	£7.95
Vegetable	£4.95

Plain Curry

The basic of all curries, and still one of the favourites.

Madras Dishes

This is a hotter version of a plain curry, plenty of red chillies. Hot and tasty

Vindaloo Dishes

An extremely hot curry sauce using black peppers for pungency and lemon juice for sharpness

Korma Dishes

A preparation of mild spices in which cream & coconut is used to create the delicacy of its flavour & creamy texture

Pathia Dishes

A famous Parsee dish. This dish is cooked using a combination of lentil and garlic creating a sweet and tangy sauce full of flavours

Dansak Dishes

Another famous Parsee dish. This is a medium spiced, sweet & sour sauce with pineapple, lentils and laced with lemon juice. An excellent curry with contrasting flavours and textures

Bhuna Dishes

Bhuna is first and foremost a cooking process where garlic, finely chopped onions and medium hot spices are gently fried in oil to bring out their flavour, meat is added to the sauce and cooked in its own juices which result in deep strong flavours but very little sauce

Dupiaza Dishes

Similar style of cooking to the Bhuna dishes, but diced onions and peppers are spiced and cooked separately before being added to the dish, with medium hot spices

Rogan Josh Dishes

Another all time favourite, originally a Kashmiri dish. Cooked using plenty of fresh tomatoes, garlic and fresh coriander to create an exquisite dish.

Malayan

Mild spices with cream, banana and pineapple are used to create a unique flavour

Sri Lanka

Sri Lanka curries are made from strongly flavoured spices which makes them fairly hot but with a coconut flavour

masala dishes...

Traditional tandoori meat barbecued in tandoor, then cooked with fresh coconut, peanut powder with a mixture of medium spices giving a unique taste and rich flavour

Chicken Tikka Masala ^(N)	£6.95
Lamb Tikka Masala ^(N)	£7.85
Tandoori King Prawn Masala ^(N)	£11.95

balti dishes...

Cooked on an iron wok with chillies, onions, pepper and a touch of minced lamb to make a sauce of thick consistency. A very tasty and popular North indian dish

Balti Chicken	£6.95
Balti Lamb	£7.95
Balti Chicken Tikka	£7.20
Balti Lamb Tikka	£7.95
Balti Garlic Chicken Sag	£7.20
Balti Special Garlic Chicken	£7.20
Balti Special Garlic Tikka Chicken	£7.20
Balti Chicken Chillli	£7.20
Mixed Balti ^(Chicken, Lamb and Prawn)	£7.95
Balti King Prawn	£10.95
Balti Prawn	£7.20

fish dishes (Tilapia)...

The finest fish available, unless specified. Served as fillet, to produce a unique choice of main courses

Mass Chillli Masala	£7.50
Slices of king Bangladeshi fish known as Tilapia, marinated overnight and served in wonderful onion flavour sauce	
Mass Jalfrezi	£7.50
Fillet of Tilapia in a terrific, hot spicy sauce of green chillies, turmeric, garlic & ginger	
Mass Karai	£7.50
Fillet of Tilapia cooked in the Karai with green chilli, fresh ginger, garlic, tomatoes, onions & capsicum	
Any other dish can be served with fish...	£7.50

chefs recommendations...

Chefs Special Lamb (on the bone) **£12.95**

Diced lamb braised in golden brown in sliced onion, ginger, garlic & underground garam masala, prepared in a thick sauce with mince meat - medium hot, served with rice and vegetable side dish

King Prawn Jhinga **£13.95**

Tiger king prawn cooked with olive oil & garlic, peppers, jhinga vegetable (Ridge Gourd), chefs own spices (medium strength). Served with rice & vegetable side dish

Thali Non-Vegetable ^(N) **£11.95**

Served with chicken tikka masala, bhuna meat, Bombay potatoes, onion bhaji ^(G), pilau rice & plain naan bread ^(G)

Thali Vegetable **£11.95**

Served with vegetable curry, bindi bhaji, dall tarka, aloo gobi, boiled rice & tandoori roti ^(G)

Tandoori King Prawn Chillli Masala **£11.95**

Tandoori king prawn cooked in a special blend of hot spices with fresh green chillies

Chicken Tikka Jalfrezi **£6.95**

Pieces of Tikka spring chicken cooked in a special sauce with capsicum, onion & tomatoes

Chicken Tikka Makhoni ^(N) **£6.95**

Tikka chicken in a rich creamy sauce - preparation of the sauce consists of butter, fresh cream, peanut powder, ground coconut and mango flavour and a mixture of usual mild spices

Goan Chicken **£6.95** **Lamb** **£7.50**
A classic northern Indian dish, slow cooked with aromatic spices, garlic goan chilli and coconut - spicy dish

Mushori Chicken **£6.95** **Lamb** **£7.50**
Bhuna style with red lentils medium strength

Sagwala Chicken or Prawn **£6.95** **Lamb** **£7.50**
Fresh spinach mostly cooked with garlic, ginger & cumin & a mixture of herbs & spices, garnished with coriander

Zal Roshun Chicken **£6.95** **Lamb** **£7.50**
Cubes of spring chicken cooked with garlic & fresh green chillies

Chilli Masala Chicken Tikka **£6.95** **Lamb** **£7.50**
Cooked in a special blend of hot spices with fresh green chillies

Badami Chicken **£6.95** **Lamb** **£7.50**
Diced and cooked in creamy sauce with peanut powder

Sabsi Bahar Chicken **£6.95** **Lamb** **£7.50**
Pieces of chicken or lamb stir fried with capsicum, tomato & bindi in a mixture of aromatic Indian spices

Jal-Jhool Chicken **£6.95** **Lamb** **£7.50**
Diced lamb cooked in spicy sauce, very hot - a traditional Bengal curry

Butter Chicken **Chicken Tikka** **£6.95** **Lamb** **£7.50**
Cooked in creamy sauce with almonds, mixed spice and plum tomatoes

Lamb Chop Curry ^(medium) **£10.95**

Chicken Tikka Karahi **£6.95**
A medium hot chicken dish cooked with crispy onion, green chilli, tomato & green peppers

Satkora **Chicken** **£6.95** **Lamb** **£7.50**
Bhuna style cooked with citrus fruit, medium strength

Chicken Tikka Mirchi Massala **£6.95**
Our chef will specially prepare individually - very hot

Hariali **£6.95**

Lean chicken breast, marinated & cooked with fresh crushed garlic, ginger, green chilli, coriander, pinch of sugar, cream & spinach. The dish is of distinctive colour, hence the name Hariali (green)

Nawabi ^(N) **£6.95**

Tender pieces of chicken breast, marinated & cooked in a wonderful subtle mango flavoured creamy sauce, mild strength

Lanka Piazza **£6.95**

A combination of fried green peppers, fried onions, chilli, garlic, fresh coriander in a hot sauce

Pasanda ^(N) ^(G) **Chicken** **£6.95** **Lamb** **£7.50**

Cooked in fresh cream, cultured yoghurt with poppy seeds, peanut powder in a subtle delicate sauce

Chicken Tikka Singapore **£6.95**
Fairly hot, cooked with okra

Achar Chicken **£6.95** **Lamb** **£7.50**
Tender cuts of chicken or lamb simmered with pickles and cooked in a sauce - will contain raw mango shell.

duck dishes...

Hansh Jalfrezi **£7.50**

Cooked in fresh ground spices with tomatoes and green peppers and chillies - fairly hot

Jal - Jhool - Hansh **£7.50**

Breast of duck cooked in a spicy sauce, very hot - A traditional Bengal curry

Imlidar Misti Hansh **£7.50**

Lean slices of duck breast cooked with tamarind and honey in a mild cream sauce

wraps...

Special Wrap ^(G)	£5.50
Chicken Tikka Wrap ^(G)	£4.95
Sheek Kebab Wrap ^(G)	£4.95